




Panpepato (Spice bread)






A typical traditional recipe from Ticino reworked by the SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

Preparation

	Time required	approx. 30 minutes
	Difficulty	Easy - For all
	Portion size	10 people

Features

	Dish	Dessert - Panpepato
	Typical product	Christmas - Specialties
	Suitable in	Winter - Christmas time

INGREDIENTS

Panpepato

- 1 dl water
- 1 dl pasteurized milk
- 40 g baking powder
- 250 g sugar
- 500 g white flour
- 65 g ground hazelnuts
- 150 g honey
- 25 g spices for gingerbread

Panpepato

PREPARATION

1. Coat a plate with greaseproof paper;
2. Put all the ingredients in the bowl of the kneading machine and knead everything;
3. Spread evenly on the plate;
4. Bake in the oven at 200 °C for approx. 20 minutes;
5. Spread a layer of icing if necessary;
6. Divide into portions and serve with a whipped cream rosette.